

# Welsh beef, leek and rosti potato pie



This recipe is a meal in itself but you can serve it with additional green vegetables. You could also use minced venison instead of the minced beef.

Serves 4 | Prep 40 minutes | Cook 35 minutes

## Ingredients

1 tablespoon olive oil  
1 onion, finely chopped  
450g minced beef\*  
300ml Welsh red wine<sup>Δ</sup>  
1 teaspoon dried thyme or 5 sprigs of thyme – leaves only  
2 bay leaves  
2 tablespoons tomato purée  
Halen Môn<sup>Δ</sup> sea salt  
500g potatoes  
2 small leeks, washed and sliced  
200ml sour cream  
30g butter

## Method

- 01 Heat the oil in a large frying pan and fry the onion for 3-4 minutes until soft.
- 02 Add the minced beef and cook for a further 10 minutes until evenly browned.
- 03 Pour in the wine and add the herbs, the tomato purée and salt and pepper. Reduce the heat and leave to simmer gently for about 20 minutes, stirring occasionally until the liquid has evaporated.
- 04 Meanwhile, preheat the oven to 190°C/Gas 5. Place the potatoes, whole and unpeeled in a pan of cold water. Bring to the boil and cook for 7-10 minutes. Drain and plunge into cold water.
- 05 Mix the leeks with the sour cream, salt and pepper and put in an ovenproof dish.
- 06 Peel the cooled potatoes and grate coarsely into a large bowl. Pour over the melted butter and toss to coat. Discard the bay leaves from the meat mixture and spoon the beef over the leeks. Top with the grated potato. Bake for 35 minutes until crisp and golden.

